

VERVE

COFFEE ROASTERS

SINGLE ORIGIN

ETHIOPIA
YUKRO

RASPBERRY • LEMON ZEST • FLORAL

PRODUCER	YUKRO COOPERATIVE
REGION	GERA WOREDA
PROCESSING	WET-PROCESS
CULTIVAR	ETHIOPIA HEIRLOOM
ELEVATION	1,900-2,100 METERS
HARVEST	OCTOBER – JANUARY



CUP CHARACTERISTICS

Undeniably citric and sweet; Yukro returns with an underlying florality and soft, meringue-like mouthfeel.

SOURCING INFORMATION

The washed process as is the standard in Ethiopia is largely accountable for the citric acidities and high-def. floralities that we tend to expect from coffees hailing from the Birthplace of Coffee. In this process, water is depended upon to convey coffees through a disc-pulper, into a fermentation tank and through a series of washing channels before it's deemed clean. Nearly 6 liters of water are required to process 1 kilogram of coffee.

In water-scarce climates like those found in Western Ethiopia, their inability to carry-out this resource-intensive process has resulted in a high prevalence of dry-processed coffees which - when executed poorly - can yield some of the lowest grades of coffee available.

Thanks to assistance from Washington DC-based NPO, TechnoServe, the Yukro Cooperative was able to build a wet-mill featuring a Penagos eco-pulper; Colombian de-mucilageing technology capable of washing coffees using only 1 liter of water for every kilogram of coffee. For the first time since it's 1977 inception, Yukro was able to showcase the terroir as was cultivated by Gera Woreda farmers and generate the premiums that their coffee deserved.